



nibbles

giarraffa olives <i>(v)</i>	4
unruly focaccia <i>whipped brown butter (v)</i>	3.5
arancini <i>nduja, chorizo, taleggio</i>	6.5

starters

treacle cured trout <i>oyster, cavolo rapa, guinness soda bread</i>	13
white onion soup <i>winter truffle toastie, walnut (v)</i>	11.5
bbq octopus <i>nduja, nero dressing, black olive (gf) (df)</i>	15
chicken & duck liver parfait <i>clementine, pistachio, brown butter broiche</i>	9.5
pumpkin cavatelli <i>vacherin, sage</i>	10.5

mains

wild mallard <i>caramelised salsify, sprout tops, damson</i>	27
halibut <i>champagne sauce, crab, caviar & seaweed potatoes</i>	30
gnocchi <i>jerusalem artichoke, black winter truffle, hazelnut (v)</i>	21
hare <i>celeriac, sparkenboe blue, pear</i>	28
mushroom wellington <i>goat's cheese, potato terrine, tender broccoli (v)</i>	24
40-day aged ribeye steak <i>parmesan chips, burnt onion, bone marrow sauce (gf/df)</i>	29.5
the unruly burger <i>brioche bun, onion jam, gorgonzola</i>	12.5

sides

4.5 each

<i>mac cheese / dripping chips / seasonal greens / caesar salad</i>	5.25
<i>nduja & chorizo mac cheese /</i>	

puddings

hot chocolate mousse	<i>pump street chocolate, pistachio ice cream (v)</i>	9.5
christmas pudding	<i>brandy custard, redcurrant</i>	9
passionfruit semifreddo	<i>coconut sorbet, mango (v)</i>	8.5

cheese

lancashire bomb *handmade using pasteurised cow's milk, wrapped in muslin and dipped in wax to produce a very full flavoured, powerful and textured cheese.*

cropwell bishop *a blue stilton – semi soft, crumbly and creamy. made with raw (unpasteurised) cow's milk in nottinghamshire.*

st jude *a wonderful soft (unpasteurised) cheese, handmade in bungay from the fresh milk of a single herd of montbeliarde cows*

tunworth *a camembert style cheese characterised by a slightly truffle and garlic taste from hampshire cows.*

driftwood *a smooth and creamy pasteurised goat's cheese from somerset with lemony notes, a delicate saltiness and a dusting of ash. (v)*

3 cheeses 9.75

5 cheeses 13.75